

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

AT&T 1975
A 1454

S

ISSUANCES

of the

Meat and Poultry Inspection Program

July 1979



F
S
Q
S

CONTENTS

Changes
79-7, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250





UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

July 1979

CHANGE: 79-7

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
227 and 228	227 and 228	79-7
233 through 236	233 through 236	79-7
243 through 246a	243 through 246b	79-7
259 through 261m	259 through 261m	79-7
261t through 262	261t through 262	79-7

Bulletins Deleted

Changes on pages 227 through 262 cancel MPI Bulletins 78-83, 78-99, 78-112, 78-113, 78-125, 78-136, 78-137, 79-1, 79-10, 79-15, and 79-16.



more than one consignee, provided the lot was originally manifested in sufficient detail to enable the direct correlation of containers, identification, and corresponding weights on the superseding certificates, and provided the original certificate is returned for cancellation. New certificate shall show that containers are identified with certificate number of superseded certificate.

Statement. The new certificate shall carry the following statement: "This certificate supersedes Certificate No. _____. The product covered by this certificate is stamped with USDA Lot No. _____."

22.14 REQUIREMENTS OF IMPORTING COUNTRY

The inspector should review all instructions on requirements of country of destination before preparing an export certificate.

(a) MP Form 505

Section 381.107 of the regulations provides that requirements of certain foreign countries be met before issuing certificates for products destined to these countries.

Occasionally, product fails to meet the requirements of importing country as outlined in Subpart 22-C and management may wish to export product at their own risk. In these instances, MP Form 505 may be issued in lieu of MP Form 506. Management should be informed that MP Form 505 is a poultry inspection certificate and not an export certificate.

When MP Form 505 is used, it should carry a statement outlining the items that do not meet the requirements of the foreign country to which the product is to be exported.

(b) Frozen Product

Export certificates may be issued only for products complying with regulations.

Product leaving the official plant in unfrozen state and which is not

labeled "frozen" is not eligible for export if frozen later.

Product could be frozen in an official plant even though not labeled "frozen" and be eligible for export, if the inspector or grader can determine that it was frozen under supervision. When the inspector or grader cannot determine that the product was frozen under supervision, an export certificate will not be issued.

REQUIREMENTS OF IMPORTING COUNTRIES

Subpart 22-C

(Regs: M-322; P-Subpart M)

All products for export shall meet the importing country's requirements. Exporters are responsible for determining and complying with such requirements.

22.17 ADDITIONAL REQUIREMENTS

In the following sections, any inspections, certifications, or statements, imposed by other countries in addition to MPI requirements (MP Form 412-3, MP Form 414-3, MP Form 506), are reimbursable and will be made only at plant's or exporter's request. Applicant will be billed for all inspection time used to develop facts and supervise product (Certification Service, Part 350 of meat inspection regulations; Certification Service for inedible animal byproducts administered by VS).

(a) No Estrogens Used

Since estrogens have been excluded from use in chickens and turkeys, inspectors are authorized to include the

wording "No Estrogens Used" on export certificates unless there is specific reason for its omission.

Exception! This certification is not authorized for poultry product prepared from roasting chickens and capons.

(b) Unscalded Stomachs

France, Japan, Korea (South), Mexico, and Peru will accept unscalded (undenuded) beef stomachs for edible use. Such stomachs shall come from U.S. inspected and passed carcasses and be properly washed and handled as regularly prepared tripe, except for scalding.

Only acceptable clean stomachs from official plants can be certified for export. Shipping containers shall be prominently marked "Unscalded Beef Stomachs For Export to (Name of Country) Only."

IMPORTING COUNTRIES

Following are countries importing meat and/or poultry products from the United States, and their requirements.

22.18 AFRICA (REPUBLIC OF SOUTH)

Meat Products

Animal Casings. Exporter must obtain a permit from the Department of Agricultural Technical Services of the Republic of South Africa. The reverse side of the veterinary health certificate will be completed by an authorized MPI veterinarian. The animal disease status in the United States is such that certification may be routinely carried out.

22.19 ALGERIA

Meat Products

For products or casings, issue MP Form 412-11.

22.20 ARGENTINA

Meat Products

Export certificate shall be visaed

by consul of that country.

22.21 AUSTRALIA

(a) Meat Products

(1) Fresh, frozen. Fresh or frozen * meat and meat products are not eligible for export. *

(2) Cooked, canned. Cooked meats and cooked meat products in hermetically sealed cans may be exported. An authorized MPI veterinarian shall certify that (1) products are from animals slaughtered for human food in official U.S. establishments or approved foreign plants, (2) such animals received ante- and post-mortem veterinary inspection at time of slaughter and were free from contagious and infectious disease, and (3) products were not exposed to infection before export.

For canned product, manufacturer shall also declare that during processing all can content was heated to not less than 100° C. (212° F.). Temperature and time of process shall be endorsed by an MPI veterinarian with a certificate stating that he is familiar with product process and he does not have reason to doubt manufacturer's declaration.

(3) Casings. Issue MP Form 415-5. Casings must be the product of and * totally prepared in U.S. *

(4) Inedible. Cattle hides are not permitted entry from countries with foot-and-mouth disease. They must be accompanied by a certificate from an MPI veterinarian stating that hides are from cattle slaughtered for human food.

(b) Poultry Products

(1) Canned. Only canned poultry products are eligible for export to Australia. Besides MP Form 506, a certification shall be made by manufacturer and inspector (jointly) on firm's letterhead. Such certification shall consist of:

inspection of such animals and premises and ongoing personal knowledge of the operation that the animals had never been fed or implanted with DES. Such certification shall appear on the certificate provided by the owner (Chart 22.1). In addition to the above requirements, the owner must present evidence he has attended an Export Seminar where Canadian requirements were explained by USDA officials. The accredited veterinarian must see this document (Chart 22.2) before countersigning the owner certification of animals.

Cattle offered for export or slaughter must be individually identified by right eartag or shoulder backtag number on the owner's health certificate. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the owner certification will be acceptable. Eartags or backtags are to be furnished by the owner.

In lieu of individual identification by eartag or backtag, a group of sheep or lambs destined for slaughter in the United States for subsequent shipment as meat or use in meat products for export to Canada may be identified by numbered seals on the truck or railroad car used for shipment. The seals must be broken by a USDA inspector and the numbers verified with those listed on the "Owner's Accredited Veterinarian's DES Certification" form.

Live cattle or sheep for feeding or slaughter destined for Canada must also be accompanied by a health certificate (VS Form 17-140) to a port of export where USDA veterinary inspection is available. The animals in the shipment must be individually identified on the VS Form 17-140 which must be signed by an accredited veterinarian. If sequential eartags or backtags are used, listing of the first and last numbers in the sequence on the VS Form 17-140 will be acceptable.

Chart 22.2 - Export Seminar; Shipment to Canada

<p>This is to certify that I, _____, (name)</p> <p>_____ (address)</p> <p>am a producer or feeder of livestock and wish to be able to qualify such livestock, or meat therefrom, for entry into Canada under Canadian requirements prohibiting administration of diethylstilbestrol (DES) to food animals as a growth promotant. I have attended an instruction seminar in these requirements sponsored by the U.S. Department of Agriculture. I understand the specific requirements necessary and signify that I will meet such requirements for shipments leaving my premises as qualified for entry into Canada.</p> <p>_____ Owner</p> <p>_____ *USDA (Agency)</p>	
---	--

*USDA official will not issue such document unless he has knowledge that the owner is in the business of producing or feeding livestock.

In addition, there will be affixed to the VS Form 17-140 the written certification regarding DES from the owner and his accredited veterinarian. This certification must be as shown in Chart 22.1 and must include all information requested. The port veterinarian shall examine the owner's certificate, the VS Form 17-140, and a sufficient number of animals in each load to determine that the animals in the shipment are the same as those identified on the certificates. With the use of a rubber stamp that shall be provided, the port veterinarian will place the certification required by him on the face of the VS Form 17-140 in the space provided for USDA endorsement. The certification so applied takes the place of the usual endorsement when signed and dated by the port veterinarian. The port veterinarian must remove and retain the owner's certificate before allowing the livestock to go forward accompanied by the VS Form 17-140. The owner's certificate will then be mailed to the VS veterinarian in charge for the State of origin of the animals. The above procedure applies only to cattle or sheep destined for Canada for feeding or slaughter. All other livestock must be accompanied by an endorsed VS Form 17-140 as usual.

For cattle or sheep for slaughter in the United States, the owner certification must be delivered to the inspector in charge at the slaughtering establishment prior to ante-mortem inspection who shall mail the certificate to the VS veterinarian in charge for the State of origin.

In those situations where carcasses move to another establishment for cutting or fabrication or meat moves to another establishment for inclusion as an ingredient in meat food product, it will be necessary to maintain the identity of such shipments as eligible for the additional certification. It will be the responsibility of the plants involved in such movements to arrange in advance for the maintenance

of identity of such shipments. Shipments of articles eligible for the certification statement between establishments should be covered by a modified MP Form 403 stating the shipment is eligible for the certification statement. The identity of such shipments must be maintained in the receiving establishment until the articles proposed for export to Canada are ready for the issuance of the modified MP Form 412-3 and the application of export stamps.

Additional inspection time involved in responding to request for certification of meat and meat products to Canada will be reimbursable as provided for in Part 350 of the regulations and section 26.2 of the manual. Inspection time for live animals offered for export under these procedures that involves work outside regular duty hours is reimbursable as provided for in Title 9, CFR, Part 97.

(iii) Beef/veal/mutton/lamb from * other countries. DES certification may be omitted if it can be certified that the beef/veal/mutton/lamb in the * product was derived from meat imported into the United States from a country that prohibits the use of DES as a growth promoter and is recognized as such by Canada. The following countries are so recognized: Argentina, Australia, Belgium, Brazil, Denmark, France, the Federal Republic of Germany, Iceland, Ireland, the Netherlands, Italy, New Zealand, Northern Ireland, Poland, Sweden, Switzerland, Uruguay, Yugoslavia, and Paraguay. Establishments wishing to prepare such products for export to Canada must identify their proposed preparation of product for Canada in advance to the inspector in charge. In concert with plant management, an identification and control system must be established for identity of the beef/veal/mutton/lamb ingredient * through formulation, processing, labeling, storage, and packing for shipment. MP Form 412-3 covering

* exports prepared as described above must bear the added statement "The (beef) (veal) (mutton) (lamb), byproducts, or meat food products thereof covered by this certificate originated in a country, recognized by Canada, where the use of diethylstilbestrol is prohibited as a growth promotant."

(iv) Beef from Canadian cattle. Beef, beef products, and beef byproducts, if from Canadian cattle directly transported to federally inspected plants in the U.S. for immediate slaughter, may be exported without DES certification. VS maintains a list of plants approved for slaughter of such cattle (VS Memorandum 591.15). Adequate identity of animals and their products must be maintained. Products to be exported need only be accompanied by MP Form 412-3, signed by an MPI veterinarian, showing the following statement on the reverse: "The meat products identified on this certificate were derived from cattle of Canadian origin transported for immediate slaughter. The identity of the products as derived from Canadian origin cattle has been maintained through slaughter, chilling, further processing, and packaging for export to Canada."

Beef identified as being derived from cattle of Canadian origin may be shipped between official plants under seal as prescribed in section 312.5(a) of the regulations, if accompanied by an MP Form 408. Identity of fresh or processed product must be further maintained at receiving plants if intended for export to Canada. Time involved for inspection procedures other than those required by the regulations and/or the Manual is reimbursable (See Part 350 of the regulations and section 26.2 of the Manual).

(v) Beef from Michigan cattle. Only beef and meat food products containing beef from cattle of the beef breed are permitted entry into Canada from Michigan (for dairy cattle see (b)(6)g

of this section). In addition to DES certification, the following specific statement must be typed on MP Form 412-3:

"I certify that the (beef) (meat food products containing beef) identified on this certificate were derived from Michigan cattle of the beef breed."

Such certification may be issued, provided a satisfactory method is developed for identifying specific lots of cattle of the beef breeds delivered to the slaughter establishment. Advance arrangements must be made between plant management and the veterinarian in charge for the identification of lots intended for Canada prior to ante-mortem inspection. Canadian DES certification requirements will in their application assure the maintenance of identity of subject beef and meat products containing such beef up to the time of final packaging and export certification.

(3) Eligible countries. Products originating from approved plants in the following countries are permitted entry into Canada: Argentina, Australia, Brazil, China (Peoples' Republic of), Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Paraguay, Uruguay, Poland, Romania, Switzerland, United States of America, and Yugoslavia.

(4) Descriptive terms. Descriptive terms applied to meat or meat product must be consistent with Canadian Food and Drug Regulations, and its Meat Inspection Regulations.

(5) Eligible product.

(i) Carcass. Carcasses, sides, or quarters must be intact. Those with trimmed areas, severed joints, missing parts, and removed peritoneum, pleura, or body lymph nodes are unacceptable.

(ii) Beef hearts. Make at least four incisions in the interventricular

septum and inner surfaces of the heart, as part of the post-mortem procedure for cysticercus bovis inspection.

(iii) **Livers.** Hepatic lymph nodes shall be intact. Sliced livers in consumer-size packages are accepted without such nodes.

(iv) **Spleens, lungs, udders, etc.** Spleens, lungs, udders, mucous membranes, and parotid salivary glands are prohibited in meat food products.

(v) **Sausage.** Antioxidants are not permitted in sausage. Soya and other extenders are permitted, but products containing them must be labeled as extended meat products. Extenders must be nutritionally equivalent to the meat they replace, must meet all the requirements of the Canadian Food and Drug Regulations, and be approved by the Canadian Meat Inspection Division. Exporters may contact this Division for details.

(vi) **Casings.** Issue MP Form 415-5 and show establishment number. Certify only casings prepared under full-time inspection.

Casings originating in U.S. and shipped to other countries for processing, or casings from countries other than Australia and New Zealand, are not eligible.

Casing plants located outside official plants may apply for reimbursable service under Part 350 of the regulations. The inspector would certify only casings originating in official plants and processed under his supervision.

* (vii) **Inedible.** The following statement must be typed on MP Form 415-3: "The material described on this certificate originated in an establishment operating under U.S. Federal inspection and was derived from animals that received ante- and post-mortem inspection and were passed

for food purposes." Canadian regulations do not require decharacterization of animal products which are not legally permitted in Canada as ingredients of food products for human consumption. U.S. meat inspection regulations, however, require decharacterization of all inedible products except lungs. Those products which are capable of use as human food but are exported to Canada as animal food also require decharacterization. These include spleens, tripe, chicken necks, and livers. Use finely powdered charcoal or Birkoline B. Any other method of decharacterization requires prior approval of the Meat Inspection Division in Canada. Ground bone is not acceptable for decharacterization, which should be adequate to preclude use of the product for human food, but should not be so excessive as to spoil the product for its intended purpose. Cartons must be labeled as follows:

Decharacterized (product name)
 Inedible unfit for food
 Packers' name and address
 Plant number without inspection legend. (do not use "establishment" in relation to number)
 Net weight ____ lb. (not lbs.)
 "Keep refrigerated" or "Keep frozen"
 Product of USA
 For label approval, see 22.24(c)(4)(i).

(viii) **Pharmaceutical products.** Only organs saved from inspected and passed animals may be exported to Canada for pharmaceutical use.

A certificate prepared on USDA/FSQS letterhead is required:

Est. No. _____ Place _____ Date _____
 Name and address of consignor _____
 Name and address of consignee _____
 Name of carrier _____
 I, (Name of MPI Veterinarian), hereby certify that the following described shipment consists of products which were obtained from animals that have received ante- and post-mortem veterinary examination and that they have

herein is derived from animals which are of United States or Canadian origin, were slaughtered in an approved export slaughterhouse in the United States and, were found on ante- and post-mortem inspection to be healthy and fit for human consumption.

b. I further certify that the meat was cut and packed in an approved export cutting plant at a temperature not exceeding 10° C. (50° F.) and exposed to heat treatment bringing a temperature of at least 75° C. (167° F.) throughout the products.

The face of the certificate and the supplemental statements must be signed by the same MPI veterinarian. Type name under signature. Indicate professional degree (D.V.M. or other).

(3) Horsemeat. All shipments of horsemeat and horsemeat byproduct to be exported to Denmark must be certified as having been tested for *Salmonellae* with negative results. Horsemeat establishments and exporters must arrange for *Salmonellae* testing by a private laboratory and for recognition of this laboratory by the Microbiology Staff, FSQS. Laboratory management must contact the Chief Staff Officer, Microbiology Staff, FSQS, Room 602, Agriculture Annex Building, Washington, DC 20250, telephone (202) 447-4212. When recognition is granted, the inspector in charge (IIC) of horsemeat establishments will be so advised by FPS. The inspector will * randomly select 15 samples for approved private laboratory and 15 duplicate * samples for Food Microbiology Laboratory, Bldg. 322, Beltsville, MD from each proposed shipment of 40,000 pounds or less. Each sample should weigh 1/4 to 1/2 pound. The approved laboratory will analyze 25-gram portions of each sample for *Salmonellae*, following the method outlined in the Microbiological Laboratory Guidebook. This may be a single test (375 gram composite sample) or each sample may

be analyzed individually. A copy of the sample results will be mailed directly to the IIC. Since sampling of frozen cartons is difficult, it is suggested that samples be drawn before the product is frozen. Laboratory fees and cost of mailing must be borne by the exporter or official establishment. Mailing cartons will be furnished by the establishment. The time required to select and prepare samples and to prepare additional certification is a reimbursable service for which charges must be made under Part 350 of the Meat and Poultry Inspection Regulations and section 26.2 of the Meat and Poultry Inspection Manual. Since Denmark has not established any tolerances for *Salmonellae*, all samples must show negative results. The following statement must be typed on the reverse of the export certificate (MP Form 412-3 or MP Form 414-3):

"I certify that 15 samples of the horsemeat/byproduct described herein were tested for *Salmonella* bacteria with negative results.

Signature of Official Veterinarian

Name and Title ."

(4) Product not for human food. Animal organs inteneded for pharmaceutical use may be exported to Denmark under certification on USDA/FSQS letterhead stationery, as follows:

To Whom It May Concern:

I, the undersigned, certify that the (description of product, including animal species) originating from (name and address of supplier), USA, were obtained from animals which have passed ante- and post-mortem inspection, and furthermore, the abattoir from which these (description of product) were obtained was and is under continuous inspection of the U.S. Department of Agriculture. This certificate covers (number of cartons and weight.)

Signature, Authorized Government
Veterinarian

Name and Title

Date

Cartons should be marked (printed cartons, or glued-on label) as follows: "For Pharmaceutical or Technical Purposes," description of product including species from which derived, weight, "Not Intended for Human Consumption," name and address of supplier, and name and address of recipient.

(c) Poultry Products

Fresh poultry is not eligible for export to Denmark. Cooked poultry products may be exported, provided:

1. They are packed in containers bearing official inspection mark.
2. Each shipment is accompanied by a health certificate signed by an MPI veterinarian stating:

a. The product described herein was produced under official inspection.

b. Only (species) meat was used in the product which was from birds examined under official inspection before and after slaughter and were found suitable for human food.

c. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

d. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

Item d can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MP Form 506. Available space above the "remarks" block may be used also.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate----- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate----- 50 mg/Kg

Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose----- 5 gm/Kg

Anatto, carotene ----- 200 mg/Kg

Nitrites, sodium or potassium

nitrate----- 50 mg/Kg

Ascorbic acid, erythorbic acid, sodium ascorbate, sodium erythorbate ----- 500 mg/Kg

Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg

Disodium inosinate, disodium

guanylate----- 50 mg/Kg

Monosodium glutamate----- 3 gm/Kg

Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations----- 5 gm/Kg

(d) Personal Consumption

Only processed meat and poultry products in reasonable quantities for personal consumption may be brought into Denmark by tourists and others without export certificate.

22.30 DOMINICA

Issue MP Form 412-3 for meat products and MP Form 506 for poultry products.

22.31 DOMINICAN REPUBLIC**(a) Meat Products**

Export certificate to be visaed by consul of that country.

(b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

22.32 EGYPT (ARAB REPUBLIC OF)**Poultry Products**

Before issuing MP Form 506, covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration.

22.33 ECUADOR**Meat Products**

Certificate to be visaed by consul of that country.

22.34 FIJI**Poultry Products**

Cooked poultry meat may be exported to Fiji under certification similar to that required for New Zealand (section 22.60(b)). The supplementary certification statement required by New Zealand will suffice for Fiji.

Fiji authorities request that U.S. poultry plants interested in the market send small experimental shipments at first.

22.35 FRANCE**(a) Meat Products**

Issue MP Form 412-11 and MP Form 81 for fresh/frozen meats and meat * byproducts.

(1) **Whole livers.** Beef and sheep * livers must be inspected according to * the procedure required on beef and * sheep livers for West Germany (see * figure 22.2). Whole skinned and de- * veined livers are also acceptable if * suitably and individually packed, * i.e., vacuum packed, shrink packed, * etc.

(2) **Skinned, trimmed, and sliced * beef liver.** The transverse incisions * described above are not required for * beef livers which will be skinned, * trimmed and sliced.

(3) **Branding.** Organs such as liv- * ers, tongues, hearts, etc., from swine * sheep, or goats need not be branded. * Boneless or bone-in meat cuts weighing * more than 6½ pounds must be branded. *

(4) **Freezing.** Meats must be frozen * and stored at temperatures no higher * than -10° C. (+ 14° F.). Meat byprod- * ucts must be frozen and stored at * temperatures no higher than -12° C. * (+10.4° F.).

(i) **Freezing dates.** They must be: *

a. Stamped on both inside and out- * side labels (sec. 22.35 (a)(8)). *

b. Followed by "C" if the product * has been frozen once, or by "T" if the * product has been thawed and refrozen. *

c. Shown on MP Form 81. If the * freezing dates vary, enter the first * and last dates. The month may be * spelled out or abbreviated, but it * must not be shown numerically. *

(ii) **Trichinae destruction.** Fresh * pork, including tongues, may be certi- * fied for export if frozen as follows: *

a. 30 days at -15° C. (+5° F.) *

b. 20 days at -23° C. (-9.4° F.) *

c. 12 days at -28° C. (-18.4° F.) *

* (5) Pork. For pork or products with pork, the following statement must appear on MP Form 412-11:

* "This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

* Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux eleves dans une zone en quarantaine pour peste porcine ou maladie vesiculeuse de porc."

* The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

* For fresh/frozen and uncooked pork and products containing pork muscle tissue, the following statement is also required: "This product has been treated for the destruction of trichinæ by freezing under USDA control for (number of) days at (-°) C." Use whichever is applicable, a, b, or c of 22.35(a)(4)(ii). Freezing dates for such pork must also be shown on carton labels and on MP Form 81 as required for all frozen meat/byproducts.

* (6) Bulk product; storage. Bulk product may be stored, trichinæ treated, and packed in a cold storage operating under Identification Service. In such case, labels (interior and exterior) will bear an inspection legend with an establishment number in the 3,000 series. MP Form 412-11 must show name, address, and establishment number of producing plant; and name, address, and establishment number of the cold storage.

* (7) Cuts, packages. When boneless or bone-in cuts weighing less than 6½ pounds are wrapped or packaged, wrapping or package should show: (a) name, location, and license number (inspection legend) of preparing plant; (b) species and name of cut; (c) net weight; and (d) packaging date.

* Individual packages or cuts shall be

in containers showing above labeling features.

(8) Duplicate labels. Packages of meat, meat food product, or edible by-products must be identified with serially numbered duplicate labels. One label shall be applied to outside of container and one to the interior of the package.

The label must show:

a. Serial number.

b. Description of product, including species from which derived.

c. Net weight.

d. Inspection legend (312.2). Item II of MP Form 412-11, "Address of the Approved Slaughterhouse or Houses," should show the plant where product was last handled or packed.

e. Freezing date (see 22.35(a)(4) (i)).

(9) Processed product. Use MP Form 412-12 to certify processed meats, including edible fats. Official inspection seal should be placed on lower left part of the certificate. Duplicate labels are not required for packaged and labeled product certified with this form.

Retail packages. All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with date or code date of packing. Date marking of packages or cans may be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service da La Reprission des Fraudes, Ministere de l'Agriculture, Paris, France.

Frozen product, meat or edible by-product imported in large packages (bulk), is not covered by this rule.

(10) Unscalded stomachs. See 22.17(b).

(11) Casings. MP Form 412-12 shall be used with MPI seal impression.

* Casings may be certified from un-*
 * official premises, provided:
 * a. Plant preparing casings is open
 * at all times to Federal inspectors.
 * b. Inspections are made periodi-
 * cally to insure that proper hygienic
 * standards are maintained.
 * c. Casings are from animals slaug-
 * tered under Federal inspection.
 * d. Inspected plants from which cas-
 * ings are obtained shall be recorded
 * under Item II "Origin of the Foods."

*** (b) Poultry Products**

* Issue MP Form 506, MP Form 81, and
 * MP Form 82. These forms must be
 * signed by an MPI veterinarian. The
 * name of the ship by which the product
 * is transported should be shown on MP
 * Form 506 and MP Form 82 (under
 * "remarks").

* (1) Eligible product. The only
 * poultry product which can be shipped
 * to France from USA are livers. With
 * the exception of livers, the shipment
 * of poultry is prohibited from coun-
 * tries in which the use of arsenicals,
 * antimonials, and estrogens in poultry
 * production is not forbidden by law.

* (2) Labeling. Shipping containers
 * must bear all mandatory labeling in-
 * formation. An additional label with
 * inspection legend and plant number
 * must be placed on top of product in-
 * side shipping container. Freezing
 * dates must be shown on inside and out-
 * side labels. All individual con-
 * tainers placed within a shipping con-
 * tainer shall be fully labeled.

* (3) Freezing. Product must be fro-
 * zen and stored at -12° C. (+10.4° F.)
 * or below. Other freezing requirements
 * are the same as for meat (see 22.35(a)
 * (4)).

*** (c) Horsemeat.**

* (1) Carcasses. Sides and quarters
 * derived from horses slaughtered in the
 * U.S. may be exported from any official
 * plant.

(2) Imported horsemeat. Horsemeat *
 imported into the USA and handled in *
 official USDA plants is not eligible *
 for export to France as USA product. *

(3) Boneless cuts. Boneless horse- *
 meat and cuts may be shipped only from *
 plants approved by French authorities. *

(i) Application. Plants interested *
 in exporting boneless horsemeat/cuts *
 may submit a completed MP Form 31, *
 Establishment Application for Export *
 of (Boneless and/or Cuts of Horsemeat *
 to France). Obtain form from inspec- *

tor in charge.

(ii) Requirements. French require- *

ments for horsemeat boning and cutting *

plants are:

1. Plant must be well maintained *
- and observe strict sanitary rules. *
2. Packing rooms must be separate *
- from (but may be directly connected *
- with) boning/cutting rooms. *
3. Galvanized metal equipment which *
- contacts meat is not permitted. *

(iii) Plant certification. FPS will *

transmit plant identity to French Vet- *

erinary Service and request review by *

French official.

(4) Intestines. Intestines, strip- *

ped free of contents without the use *

of water for rinsing and packed in *

salt, may be certified on MP Form *

412-12. Cartons should be marked *

"Horse Intestines - For Export to *

France."

(d) Products Not for Human Consumption *

(1) Edible product for animal food. *

Such product must meet all the re- *

quirements of edible product except *

those for carton marking and certifi- *

cation. Cartons must bear all re- *

quired features including inspection *

legend and be marked "For Animal *

Food - For Export to France." Issue *

MP Form 412-3 for meat/byproducts and *

MP Form 414-3 for horsemeat/byprod- *

ucts, with the following additional *

* certification typed on the reverse or
* on separate USDA/FSQS letterhead:
* a. Product was produced from ani-
* mals that originated in areas free
* from foot-and-mouth disease for at
* least 30 days prior to slaughter and
* were kept away from contaminated ani-
* mals during transport and while in the
* slaughterhouse.
* b. Product was produced from ani-
* mals slaughtered in establishments
* subject to constant veterinary inspec-
* tion and acknowledged free from con-
* tagious diseases.
* c. Product has been trimmed of dam-
* aged or spoiled parts.
* d. Product was prepared and dis-
* patched following every normal rule of
* hygiene.
* Certificates must also be marked
* "For Animal Food" and be signed by an
* MPI veterinarian.
* Other French requirements will not
* apply to this product.

* (2) Pharmaceutical products. Issue
* MP Form 17.

* (3) Calf stomachs for rennet. Issue
* MP Form 415-3 with the following addi-
* tional certification on the reverse:
* "The product was (a) derived from
* calves showing no pathological changes
* at time of slaughter in a federally
* inspected abattoir, and (b) handled,
* prepared, and shipped following every
* normal rule of hygiene."

22.36 FRENCH POLYNESIA (TAHITI)

Issue MP Form 412-3 for meat and MP Form 506 for poultry. Slaughter, freezing, or refrigeration dates must be shown on export certificates and on all containers. Products stored in frozen state for more than 12 months are not eligible for export.

applied in a stencil or rubber stamp in bold type letters at least 1 inch high.

NOTE: Any other methods of marking fresh meats for Greece, such as coding, are not permitted.

(2) Canned product. The following must be shown on the can or its label:

a. Country of origin and name of manufacturer.

b. Name of canned products.

c. Statement that can is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation; if pasteurized, date of preparation and maximum time limit of 2 years within which the product may be marketed for consumption.

d. Code markings may be used, provided code identification is given to Veterinary Service, Greek Ministry of Agriculture.

(c) Poultry Products

(1) Fresh.

(i) Eligible product. Whole carcasses, halves, and parts of chickens, turkeys, ducks, and geese, and edible byproducts thereof, may be exported.

(ii) Packaging. Carcasses must be well drained to avoid buildup of ice crystals weighing more than 2 percent of the weight of dressed bird, and packaged in an airtight, sealed plastic bag, and placed in sturdy, well tied cartons or wooden boxes.

Halves, quarters, or pieces, and byproducts (liver, spleen, heart, and stomach) must be packaged in plastic bags, trays, or corrugated plastic cartons covered by transparent plastic material and placed in cartons or wooden boxes.

(iii) Freezing dates, labeling. See section 22.40(b)(1)(iii).

(iv) Inspection before shipping. A visual inspection of frozen poultry shall be made before shipping to assure that product is normal and does

not show any difference in color or evidence of dehydration or freezer burn, and is free from mold or other evidence of spoilage.

(2) Canned product. See section 22.40(b)(2).

(d) Ships' Stores

Fresh, frozen, or nonfrozen meat and poultry products exported for use on ships sailing to Greece must comply with all applicable Greek export requirements.

(e) Greek Examination

Upon importation, meat and poultry products will be given visual inspection and a laboratory examination by Greek authorities.

22.41 GUADALUPE

Exports to Guadalupe, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance of shipments to the Chef du Service Veterinaire, Direction Departmentale de L'Agriculture Service Veterinaire, Jardin Botanique, Circonvallation, 97 100 Basse Terre, Guadalupe.

22.42 GUATEMALA

Meat Products

Export certificate to be visaed by consul of that country.

22.43 HAITI

Meat Products

Casings. Export certificate to be visaed by consul of that country.

22.44 HONG KONG

(a) Meat Products

Issue MP Form 412-3 and list prod-

ucts individually. The wording "miscellaneous meat products" is unacceptable.

(1) **Prohibited product.** The following meats and meat byproducts are prohibited entry:

a. Scrap meat--meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition to prevent identification with a definite carcass part.

b. Carcasses with pleura or peritoneum removed (except swine).

c. Meat without skeletal lymph nodes (except mutton and lamb).

(2) **Horsemeat; restriction.** Horsemeat may be exported to Hong Kong provided:

a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department (USD), Hong Kong.

b. The product is shipped under refrigeration and is accompanied by a certificate issued by MPI. Such certificate should state that the product is: (1) from animals that received ante- and post-mortem inspection and were found free from disease, and (2) fit for human consumption and suitable for export. The certificate should also state that all necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing.

c. Upon consignment arrival and within 24 hours, a written report is made to USD including product amount and description, storage place, name and address of involved retailers. The product will be subjected to inspection by USD food inspectors before release.

(3) **Pork uteri.** Nongravid uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see Section 22.51(a)(6). Cartons must be * prominently labeled "Pork Uteri for

Export to Hong Kong. Importers are * responsible for obtaining a special permit from Hong Kong Urban Services Department for each consignment.

(b) Poultry Products

Federally inspected poultry is eligible if accompanied by MP Form 506.

(1) **Ducks.** Ducks with head and feet attached may be exported. However, they shall be prepared and labeled according to instructions for Japan with appropriate name changes in labeling and statements.

(2) Feet, oil sacs.

They shall be:

a. Removed after dressed poultry receives final wash, before entering the eviscerating room, or immediately after transfer from picking to eviscerating conveyor line.

b. Handled sanitarily, packed in clean containers, and frozen promptly.

c. Labeled as "chicken feet," "chicken oil sacs," or "turkey feet," "turkey oil sacs," or "duck feet," or "duck oil sacs - for export to Hong Kong. Packed under sanitary supervision of USDA. Plant NO. _____. (Name and address of plant or distributor) USA." Official inspection mark will not be used. Certificate to be made by inspector at plant of origin only.

When above requirements are met, inspector may issue an export certificate including:

"This certifies that the poultry feet or oil sacs specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination."

This certification may be typed in "remarks" space, or on certificate's face immediately above "remarks" space. Inspector initials immediately

after the certification, and signs the certificate.

(3) Hong Kong examination. Hong Kong officials may sample for bacteriological examination and refuse entry to unsatisfactory product.

Plant management shall cooperate in proper handling of this product and instruct plant employees to reject any feet or oil sacs obviously unfit for food.

22.45 HUNGARY

Meat Products

Pork livers. The following statement on departmental letterhead certificate should accompany the regular export certificate: "The animals from which the livers were derived received veterinary ante- and post-mortem inspection and were found to be free from evidence of contagious and communicable diseases. The United States is free from rinderpest, hoof-and-mouth disease, and contagious bovine pleuropneumonia. The livers are suitable for human consumption and were packed under good sanitary conditions."

22.46 IRAN

(a) Meat Products

Issue MP Form 412-3 and comply with regulations (312.8).

Ritual slaughter is not required. Importer must have a permit issued by the Iranian Ministry of Agriculture.

(b) Poultry Products

Issue MP Form 506. Ritual slaughter is not required.

(1) U.S. Grade A. Fresh (frozen) ready-to-cook broiler chickens must be accompanied by USDA grading certificate and meet the following requirements:

a. Broilers are Grade A, as shown by grading certificate and on cartons.

b. Weight of each broiler is within

850-1350 grams (2 to 3 lbs.), averaging 1100 grams (2.4 lbs.).

c. Birds have been slaughtered and frozen not more than 3 months before shipping, as shown on export certificate and by slaughter dates on cartons. First and last slaughter and freezing dates only must be shown on the export certificate.

d. Each broiler is individually packed in airtight plastic material.

(2) Special purchases. Fresh (frozen) ready-to-cook poultry (whole birds) purchased under Iranian government tender must meet all requirements specified in respective bids. Unless the tender lists conditions which must be certified by USDA, the inspector will only be concerned with normal re-inspection for export and issuance of export certificate. Add the following statement on MP Form 506: "The poultry covered by this certificate was slaughtered by means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcass in preparation for dressing and evisceration."

22.47 IRAQ

Poultry. The Government of Iraq purchases poultry products directly through U.S. exporters, submitting a tender for each shipment. The tender and resulting contract contain specifications which are certified by the Poultry Grading Branch.

MPI is required only to inspect the product, examine it for export, and issue export certificates MP Form 506.

22.48 IRELAND

(a) Meat Products

Casings. Issue MP Form 415-5 and comply with regulations (312.8).

(b) Poultry Products

Issue MP Form 506 to licensed exporters only.

(1) **License.** Exporter must first obtain a license from Irish officials to export poultry or poultry products (cooked, uncooked, or otherwise processed).

(2) **Canned Product.** For hermetically sealed product, the following statement must be placed under "remarks":

"The poultry products mentioned herein have been subjected, during the course of manufacture, to a temperature of 116° C. for a period of 75 minutes at the factory."

stating:

"I certify that animals of this shipment have not been treated with antibiotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue MP Form 412-3 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from _____ (name of country) where the feeding of hormonal substances to food animals is prohibited by law."

(Signature)

Name and Title of MPI
Veterinarian

22.49 ITALY

(a) Meat Products

MP Form 412-3 must be visaed by Italian consul. Also issue MP Form 42, Certificate of Origin and Health for Importation of Meat into Italy.

(1) **Certified plants.** Only plants certified by USDA to the Italian Ministry of Health may export meat and/or meat food products. To be certified, plants must submit MP Form 31, Application for Approval of Establishment for Export of Meat to Italy, through RD to Deputy Administrator, FO.

(2) **Animals' origin; certification.** Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on MP Form 42. An owner's certificate must accompany animals to slaughter

Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil, Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Italy, Netherlands, New Zealand, Northern Ireland, Paraguay, Poland, Romania, Switzerland, Uruguay, and Yugoslavia.

Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

(3) **Slaughter.** Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

(4) **Inspection.** Besides the required procedures in Part 11, the following must be done:

a. Incise each beef cheek twice with one deep and one superficial cut, and the beef tongue's base once.

b. In all species, split trachea and main bronchi, make a transverse incision in the lower third of the lungs through the main bronchi, and incise pulmonary lymph nodes.

c. Besides opening the heart's chambers and severing the septum, incise both halves of the heart from auricle to apex.

d. Incise epigastric, renal, and mesenteric lymph nodes.

e. Make two transverse incisions in beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

(5) **Prohibited product.** The following is prohibited entry into Italy:

a. Pork.

b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

(6) **Fresh or frozen product.** Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of

this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry later than 30 * days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

(7) **Labeling.** Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

(b) Poultry Products

(1) **Estrogen certification.** Poultry products must be accompanied by MP Form 506, signed by a Federal veterinary inspector, and bearing the following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zootechnic purposes."

(2) **Italian examination.** Poultry products entering Italy may be tested for estrogens, even when above certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA poultry may be barred from Italy. Thus, MP Form 506 must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) **Control.** To prove that veterinary control was effected before

shipment, each shipping and immediate container shall bear the inspection mark with the plant number.

(4) Parts. Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) Processed product. Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 506.

* (c) Shipments for Military

* Shipments of products by military to * military are covered by an agreement * between Defense Personnel Supply Com- * mand (DPSC) and the Italian officials. * The military will issue their own * export certificates for shipments of * meat and poultry products from mili- * tary points of embarkation (Cheatham * Annex, Bayonne, Naval Supply Center, * Norfolk, etc.) to U.S. military per- * sonnel in Italy.

* To provide the military veterinary * medical officers with background in- * formation for military export certifi- * cation, MPI officials at the point of * origin should, in addition to regular * export certificates (MP Form 412-3 or * 506), issue the following health cer- * tificates presently required for meat * and poultry exports only to Germany: * MP Form 62 for beef, pork, and prod- * ucts thereof; or MP Form 70 for poul- * try. Since these certificates are

filed and kept only for reference * after the military issue their own ex- * port certificates, it is not essential * to identify the final ("overseas") * destination for such shipments. *

Military export certification does * not apply to meat and poultry products * shipped to military dependents in * Italy. These are commercial shipments * and must be certified as described in * Part 22.49(a) and (b). *

(d) Pharmaceutical Products

Issue MP Form 412-3 if handled as * edible product. If otherwise, a cer- * tificate signed by an MPI veterinarian * on USDA/FSQS letterhead must be issued * stating that the product is from ani- * mals which were healthy before and * after slaughtering. Certificate must * also state that denaturation was not * performed at the plant of origin. * Organs must be free of lesions and * alterations and must be collected in * plants authorized for export to Italy. *

Product must be frozen and packaged * according to specifications described * in Italian "List of Technical, * Hygienic and Sanitary Guarantees and * Conditions for Chilled Meat . . ." *

Package labeling must show species, * name of exporter, anatomical denomi- * nation of product, and name of origin * country. *

22.50 JAMAICA

Meat Products

The following statement should be added to the export certificate cover- ing fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

22.51 JAPAN

(a) Meat Products

(1) Certification. Include the * word "chilled" or "frozen," as appli- * cable, on MP Form 412-3 under "des- * cription of product" and on MP Form * 412-13 in block 2. For product con- * taining meat and poultry, regardless *

* which is predominant, issue only MP
 * Form 412-3 and MP Form 412-13.
 * MP Form 412-13. Do not complete
 * blocks 7 and 8 for fresh or frozen
 * meat, and 9 and 10 for processed prod-
 * uct. Complete block 6 for plants pre-
 * paring cuts or packing byproducts.
 * For meat, inspectors at other than
 * origin plant may complete blocks 9 and
 * 10, provided shipping invoice shows
 * slaughter date, name, and signature of
 * inspector in charge of origin slaugh-
 * ter plant. Before shipping, exporters
 * should request slaughter dates from
 * origin plants. Indicate species for
 * each item in block 1; for example, all
 * beef franks must be shown as "beef,"
 * and franks made of beef, pork, and
 * chicken as "beef, pork, and chicken."

* (2) Fresh beef. Hanging tenders
 * and skirts are considered to be offals
 * in Japan.

* (i) LIPC. The Livestock Industry
 * Promotion Corporation (LIPC) has spe-
 * cial requirements for U.S. beef cuts.
 * Party requesting beef cut export cer-
 * tification shall inform the inspector
 * whether the shipment involved is sub-
 * ject to LIPC requirements. If it is,
 * the following information must be
 * shown on the surface of all cartons:
 * The grade, "U.S. Prime" or "U.S.
 * Choice," name of cut, country of ori-
 * gin, name and establishment number of
 * the packer, the date packed, descrip-
 * tion of product, item number (as found
 * in the Meat Buyers Guide, published by
 * the National Association of Meat Pur-
 * veyors (NAMP), net weight (printed,
 * not written) and finish of packing
 * (frozen, chilled, etc.).

* Example:

* U.S. Choice Beef Rounds
 * Aloha Packing, Inc.--Est. No. 1234
 * Date packed: January 1, 1979
 * Description: Inside Rounds Item
 * No. 168
 * Net Weight: 44 lbs. (20 kg.)
 * Finish: Frozen
 * The grade, "U.S. Prime" or "U.S.
 * Choice" must also appear on all cer-
 * tificates (MP Forms 412-3 and 412-13)

in association with the name of the *
 cut and the NAMP item number in the *
 space for "Description of Item or *
 Product." The metric weights should *
 be shown in addition to avoirdupois *
 on certificates and on cartons. "USDA *
 Accepted as Specified" must be stamped *
 on all cartons.

The references to grade and "Meat *
 Buyers Guide" specifications appearing *
 on the cartons in a proposed export *
 shipment must be confirmed by deter- *
 mining that the cartons in a shipment *
 bear the "USDA Accepted as Specified" *
 rubber stamp impression applied in *
 accord with FSQS Meat Quality Divi- *
 sion, Product Examination Service. *
 The applicant for export certification *
 must make the arrangements for this *
 Meat Quality Division function to be *
 carried out.

(ii) Beef skirt. The "beef skirt" *
 derived from the transversus abdominis *
 muscle is exempt from LIPC require- *
 ments. Grader certification and ref- *
 erence to sex identification is not *
 required. Boxes must show product *
 name as "Beef Skirt Plate Transversus *
 Abdominis 121D." MP Forms 412-3 and *
 412-13 must show product name as "Beef *
 Skirt Plate Transversus Abdominis" *
 (the number is not required on the *
 certificate.) This is the only cut *
 for which these exemptions apply when *
 product is identified as a LIPC ship- *
 ment.

(iii) Partially defatted beef fatty *
 tissue. The Japanese place this prod- *
 uct in the raw meat category; there- *
 fore, the same certification must be *
 made as required for fresh, chilled, *
 or frozen meat.

(iv) Diaphragm. The term "dia- *
 phragm" must be included in the prod- *
 uct identification entered on export *
 certificates; however, the term "dia- *
 phragm" must not be permitted on cer- *
 tificates or cartons if the product *
 is not derived from the diaphragm or *
 consists of a mixture of meat from *

* diaphragm and other anatomical origins.

* (3) Processed Products. The product descriptions entered on MP Forms * 412-3 and 412-13 should coincide * exactly with product name approved by * MPSL.

* (i) Roast beef. The only standard * which the Japanese will accept for * roasting beef is an internal temperature and time of 145° F. for 30 * minutes.

* (ii) Products which may contain * sodium nitrite. Ham, bacon, corned * beef, and sausage products may contain * up to 70 ppm nitrite. Beef Jerky * Ground; Beef Jerky Sausage; Beef and * Soya Jerky; and Kippered Beef Ground * and Formed are examples of products * which the Japanese consider as sausage. The nitrite analyses may be confirmed only by an MPI laboratory.

* (iii) Products in which sodium nitrite is prohibited. Beef Jerky; Natural Beef Jerky; Beef Jerky Sectioned and Formed; and products not listed in previous paragraph should not contain nitrate or nitrite.

* (4) Stomachs for edible use.

* (i) Scalded. Sodium gluconate, sodium metasilicate, sodium persulfate, and calcium oxide are not permitted for use in preparation of scalded beef tripe certified for export to Japan. Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

* (ii) Unscalded. See Section 22.17 (b). In addition to the rumen and reticulum, properly cleaned omasa (pecks), and abomasum (true stomachs) may be exported under inspection marks and edible certification.

* (5) Ligaments and tendons. Nuchal ligaments and tendons including the Achilles' tendon may be certified for

human consumption on MP Forms 412-3 * and 412-13. *

(6) Intestines. Beef intestines * (small and large) may be exported as * edible product bearing the inspection * legend, provided they are properly * cleaned, packed, and frozen, and are * accompanied by MP Form 412-3 and MP * Form 412-13. Cartons should be labeled * "beef intestines - for export to * Japan." *

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "scalded pork large intestines - for export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "chitterlings." *

(7) Pork uteri. Nongravid uteri from gilts may be exported as edible product and certified on MP Form 412-3. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process must be condemned. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed, and frozen. "Hot" freezing is not permitted. Cartons must be prominently labeled "Pork Uteri for Export to Japan." *

Additional inspection supervision, requested to insure that the certification requirements are satisfied, is reimbursable as provided in Part 350 of the regulations and section 26.2. *

(b) Poultry Products

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter *

and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

5. Ground or comminuted turkey or chicken may be exported without prior testing for Salmonella, provided it is accompanied by MP Form 506, bearing the Newcastle clause. Such products include those labeled "ground turkey," "ground chicken," "ground turkey meat," "ground chicken meat," "mechanically deboned turkey," "mechanically deboned turkey meat," and "mechanically deboned chicken meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonella upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

Exporters may choose to pretest such products for Salmonella and obtain certification prior to export. If so, the following establishment sampling requirements must be met for each lot:

a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be analyzed for Salmonella following the method outlined in the Microbiological Laboratory Guidebook. Samples may be

composited by laboratory.

In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.

b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and kept under security. The inspector can choose one or more of the 13 samples and send those selected to the MPI laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonella."

Plant samples should be sent to an independent laboratory for Salmonella analysis. Copies of the analysis results must be sent to the plant and inspector in charge.

Lots or portions of a lot may be certified for Salmonella only on the basis of negative findings in all 13 samples submitted.

If all sample results are negative for Salmonella, the following certification statement should be entered on MP Form 506: "Random samples selected from the lot were analyzed for Salmonella and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of production lots pending the receipt of laboratory results.

Additional inspection supervision,

required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

(1) **Ready-to-cook (all classes).** A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and prominently on the label identifying the product.

(2) **Ducks.** Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet

attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to MPSLD for approval before use.

(3) **Cables.** Each shipment must be accompanied by MP Form 506. Cables sent subsequent to arrival of product without MP Form 506 will not be accepted.

(c) Personal Consumption *

Personal consumption entries of inspected and passed meat and meat products and poultry and poultry products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

(1) **Meat.** "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

(2) **Poultry.** "The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

The required labeling must be *

* applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

(d) Pharmaceutical Products

* For hog pancreas glands, issue MP Form 415-3 and the following additional certification typed on the reverse: "This byproduct was derived from healthy animals, which passed ante- and post-mortem inspection and were found to be wholesome and free from adulteration."

* The statement "Pig Pancreas Glands for Pharmaceutical Use Only - Export to Japan" must be shown on export certificates and on each shipping container.

22.52 JORDAN

Beef carcasses and cuts may be exported to Jordan without special requirements. Issue MP Form 412-3.

22.53 KENYA

Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

22.54 KOREA (SOUTH)

(a) Import Permit

* The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment of edible and inedible products.

(b) Meat Products

* (i) Pork uteri. Nongravid pork uteri from gilts may be exported as edible product. For inspection,

* chilling, packing, and certification, * see section 22.51(a)(7). Cartons must * be prominently labeled "Pork Uteri - * for Export to South Korea."

(ii) Unscalded. See 22.17(b). Unscalded stomachs and intestines may be exported as edible product. For unscalded tripe, complete MP Form 412-13 by typing the word "Modified" above (Certificate for Export to Japan) and the words "Issued for Export to South Korea" below (Certificate for Export to Japan). The remainder of the form should be completed according to instructions for export to Japan in Section 22.51.

(c) Inedible Products

Issue MP Form 415-3 with the following statement typed on the reverse: "The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by the application of powdered charcoal.

4. Labeled "Inedible (species) Rumen Pillars" and include (1) packer's name, address, and establishment number without official inspection legend, (2) net weight (in pounds), (3) "keep frozen," or "keep refrigerated," as applicable, and (4) "For Export to South Korea."

22.55 LEBANON

Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

22.56 LIBYA**Poultry Products**

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

22.57 LUXEMBOURG**Meat Products**

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

22.58 MALAYSIA**(a) Meat Products**

(1) **Certification.** MP Form 412-3 shall be accompanied by a veterinary certificate on USDA letterhead stating:

a. The country was free from foot-and-mouth disease and rinderpest for * 12 months immediately before slaughter of animals from which products were derived.

b. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

c. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

d. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) **Permit.** An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) **Turkeys.** MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) **Other poultry.** Poultry other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) **Cooked poultry.** Except for turkeys, as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) Veterinary Services. To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

22.59 MALTA Poultry Products

Issue MP Form 506 without additional statements for all shipments.

22.60 MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.61 MEXICO Meat Products

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).

22.62 NETHERLANDS

(a) Meat Products

* Issue MP Form 124 for fresh/frozen meat and MP Form 412-9 for processed meat food products.

(1) Fresh product. The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone,

weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omasa), intestines, brains, hearts, spleens, cleaned gullets, ears, feet, thymus, and pancreas.

(2) Inspection marks. Livers of all species must be branded with hot iron. Individual meat cuts and heads of all species, hearts and tongues of cattle and horses, and pork jowls must be marked with legible ink or hot iron stamp. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old).

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

(3) Inspection procedures.

a. Livers. Beef and sheep livers shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2 inches and approximately 3/4 inches deep across the liver visceral surface from beside and below the caudate lobe, cutting

only the smaller branches of the bile duct.

b. Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

* (4) **Trichinae certification.** For product containing pork muscle tissue, one of the following statements must be typed below the health certification (Block IV) on MP Form 124 or MP Form 412-9.

a. The pork has been examined for trichinae and has been found free of any infection.

b. The pork has been kept without interruption at a temperature of at least -15° C. (+4° F.) for at least 3 weeks.

c. The pork has been heated to an internal temperature of at least 80° C. (176° F.).

Exception. Trichinae treatment of pork may be carried out in a "Free Trade Zone" in Netherlands.

Product not complying with any of the above statements may, at exporter's request, be certified with the following statement typed on MP Form 124 or MP Form 412-9:

"To be stored at an internal temperature of at least -15° C. in a Free Trade Zone in the Netherlands for at least 3 weeks."

(5) **Rendered fats; antioxidants.**

The following antioxidants may be added to rendered animal fats or to combinations of rendered animal fats and vegetable fats: dodecylgallate, propylgallate and octylgallate, not more than 0.01 percent either singly or in combination.

Note: Dodecylgallate and octylgallate are not listed in the regulations (318.7), but may be used for export only (318.8).

Certification. Besides MP Form 412-3, an MPI veterinarian shall complete a certificate in the following

form:

"The undersigned (name and title of the authorized veterinary officer in the country of origin), at _____, certifies: that the edible rendered fats packed in (description of packing), gross weight _____, net weight _____, and marked as follows--(name of product), forwarded from (place of dispatch) by (name and address of shipper) and destined for (name and address of consignee) forwarded by (manner of forwarding, name of ship when shipped), were derived from slaughtering animals of the type as defined in the (Dutch) Meat Inspection Act, which were subject to ante- and post-mortem inspection and were found to be entirely sound and fit for human consumption; that, insofar as they contain common salt, they only contain it in very small quantities; that no preservatives have been used other than propylgallate and/or octylgallate and/or dodecylgallate, and that the total contents of these gallates do not amount to more than 0.01 percent; that they are free from all other substances foreign to animal fats and oils; that the composition is in conformity with the view of the mark stated; that the composition in no respect is in contravention of the purport of this certificate."

Given at _____, on _____.

(Signature)

(6) **Meat animals.** These animals, as defined in the Dutch Meat Inspection Act, are horses, cattle, sheep, goats, and swine.

If the rendered animal fats being exported are derived from horses, regular export stamps and certificates will not be used.

(7) **Casings.** Issue MP Form 413.

(8) Product not for human food. Inedible products are not eligible for importation into the Netherlands.

Calf stomachs, rennet, and other edible byproducts or organs intended for pharmaceutical use in a Dutch plant may be shipped as inedible, without U.S. inspection legend and without being denatured, provided they are properly identified. Issue MP Form 415-3 and a statement on reverse of form or on USDA/FSQS stationery certifying that the product (1) is derived from unconditionally approved animals that were slaughtered at Est. (number), inspected and found wholesome, and (2) is consigned for pharmaceutical use only.

Shipping containers must be prominently marked " (Product's name) For Pharmaceutical Use - For Export to the Netherlands."

(b) Poultry Products

Each shipment must be accompanied by MP Form 506 with required statement. Cables or letters sent subsequent to arrival of product will not be accepted.

All exports to Netherlands must meet the same requirements on estrogens as for Italy. Certifying procedures and statement on MP Form 506 are also the same.

Export certificate for processed poultry products (canned goods, etc.) to Netherlands may be issued by authorized MPI personnel.

Except for sterile canned poultry product (in jars or cans), all processed poultry product must be additionally certified on the MP Form 506 as follows: "I certify that the product described herein has been heated to at least 65° C. (149° F.)."

22.63 NETHERLANDS ANTILLES

Issue MP Form 412-3 for meat and MP Form 506 for poultry.

22.64 NEW CALEDONIA

Meat Products

Issue MP Form 412-3 with the following statement typed on the reverse:

"I further certify that in accordance with official declaration by the Veterinary Services of the U.S. Department of Agriculture, the United States is free from rinderpest (bovine pest), contagious bovine pleuro-pneumonia, foot-and-mouth disease (aphthous fever), and hog cholera (pork pest)."

The export certificate and the statement must be signed by the same MPI veterinarian.

The animal disease situation in the United States is such that the required statement can be routinely made.

22.65 NEW ZEALAND

(a) Meat Products

(1) Beef. Issue MP Form 412-3 with the following statement typed thereon: "The United States is free from foot-and-mouth disease."

(2) Casings. They may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttleton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by a certificate, completed by exporter and MPI inspector as shown in Charts 22.4 (Form No. 1) and 22.5 (Form No. 2).

A certificate including Form No. 1 and Form No. 2, as above specified, shall be prepared in duplicate by exporter and inspector in charge. Certificate forms shall be supplied by exporter. Animals are to be slaughtered in official establishments and sanitarily handled. Before certification, the inspector in charge shall assure casings' origin and the sanitary handling thereof. Furthermore, all casings for export to New Zealand shall first be examined by the inspector, and only those fit for use as

Chart 22.4 - Exporter's certificate

Form No. 1

I, (give name and status) of the (give name of premises), (where casings are produced or prepared situated at or near (give name of town) in the country or district of (country), in the country or State of (State) do hereby solemnly and sincerely declare that the sausage casings more particularly described below to be shipped by _____ of _____, to _____ of _____.

- a. Were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter;
- b. Were found to be healthy and in every way suitable for human consumption;
- c. Are sound, healthful, wholesome, and otherwise fit for human consumption;
- d. Have not been treated with chemical preservatives or other foreign substances injurious to health;
- e. Have been handled only in a sanitary manner; and
- f. Were not exposed to contagion prior to exportation.

Description of Casings

Number and Description of Packages	Description of Casings	Brands and Marks

And, I make this solemn declaration conscientiously believing the same to be true, and by virtue of the provision of (state here under what statutory provisions the declaration is made).

Signed _____ "

Declared at _____, this _____ day of _____ 19_____, before me.

Signed _____ "

Chart 22.5 - Veterinarian's certificate

Form No. 2

Government veterinarian's certificate to accompany sausage casings to New Zealand:

"I, _____, a duly qualified veterinarian, now employed by the Government of _____, hereby certify that I have no reason to doubt the correctness of the above declaration in any particular. Dated at this _____ day of _____ 19_____. "

Signed _____ "
(Veterinary Officer in Charge - Meat Inspection Program)

sausage containers in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.

(b) Poultry Products

Fully cooked poultry products are accepted, provided (1) an import permit is issued by New Zealand Department of Agriculture and a copy of such permit accompanies the shipment; * (2) an MP Form 506 signed by an MPI * veterinarian shall certify the follow-* ing:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the United States Department of Agriculture, no case of exotic Newcastle disease has occurred in any of the States supplying poultry to the processing plant in the preceding 6 months, and all products were cooked to a temperature of 70 degrees centigrade for at least 15 minutes and immediately sealed in a covering such as cryovac bag or sealed in such a covering prior to cooking."

For shelf-stable canned poultry products, the following statement should be typed on the MP Form 506:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under control of the U.S. Department of Agriculture and were cooked to an internal temperature of at least 110° C. for 20 minutes in sealed cans."

22.66 NIGERIA

Meat and poultry may be exported to Nigeria under special certification.

In addition to MP Form 412-3 or MP Form 506, Nigeria requires two "free sale" certificates, one signed by an MPI inspector and one by a plant official. The one to be signed by an inspector may be typed on the certificate as follows:

"It is hereby certified that the sale of the product described herein would not constitute a contravention of the laws of this country."

The statement to be signed by a plant official should be typed on plant stationery as follows:

"It is hereby certified that the following goods were manufactured in this country in accordance with the law. Their sale in this country would not constitute a contravention of such law.

Description _____
 Number of packages _____
 Marks and numbers _____
 Name of manufacturer _____
 Country of manufacturer _____
 Date _____ Signed _____."

Metric Weights: All immediate and shipping containers for meat and poultry exports must show metric weights only. Avoirdupois or dual weights are unacceptable.

22.67 NORTHERN IRELAND

Poultry Products

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanies each consignment; and (2) an MP Form 506 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

The reverse of this page is intended to be blank.



continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 506 must be signed by an MPI veterinarian.

(1) **Additives; permit.** Same as for meat products.

(2) **Swedish inspection.** Same as for meat products.

(3) **Health examination.** Section 22.80(b) indicates that only cooked poultry products are eligible and may be certified for export to Sweden. The certification requirements in this section must be met. However, the health examination for workers preparing cooked poultry products is not required.

* 22.81 SWITZERLAND

* (a) **Meat Products**

* Assure that slaughter dates are
* shown on MP Form 122. (Do not attach
* certificate to carton.)

* (b) **Poultry Products**

* (1) **Certification.** Issue MP Form
* 506 and MP Form 121 (Block "b" which
* is located in Section IV must be
* checked). Slaughter dates are to
* be shown on sanitary certificates.
* Copies may be inserted into a mois-
* ture-proof bag and placed into one of
* cartons marked "copy of certificate
* inside."

* (2) **Phosphates.** They are permitted
* only in cooked poultry products.

* (c) **Labeling**

* U.S. labeling requirements, includ-
* ing "Product of USA" and the state-
* ments on storage temperatures ("Keep
* Refrigerated," "Keep Frozen," etc.)
* fully apply to product prepared for
* export. In addition, all chilled and
* frozen meat products must have the

packing date shown on each package. (Although slaughter or production dates are required on MP Form 121, the packing dates are not required on packages of poultry). Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

22.82 TRINIDAD OR TOBAGO

(a) **Meat Products**

They must not contain mucous mem-
branes, organs, or parts of the geni-
tal system, intestines, (black gut),
spleens, udders, lungs, or other
animal parts not commonly sold as food
articles.

(b) **Poultry Products**

Importation of poultry to Trinidad
or Tobago is allowed only under per-
mit. The conditions of such permit
are:

1. Products must be from approved
country.

2. Poultry must be in eviscerated
form.

3. Certification of inspection by
USDA (MP Form 506).

4. Poultry carcasses will be
acceptable with edible giblets; i.e.,
heart, liver, and gizzard, cleaned
and put back into the carcasses.

5. Poultry giblets in bulk will
also be accepted if accompanied by
certification.

22.83 VENEZUELA

(a) **Meat Products**

Pork. The following certification
in Spanish and English may be added to
the reverse of the regular export cer-
tificate or on letterhead stationery:

"I certify that the product shipped
under the certificate has been proc-
essed by a method, approved by the
United States Department of Agricul-
ture, which is adequate to destroy any
possible live trichinae. I further

certify that this product has been held in a freezer for a period of not less than _____ hours at a temperature not in excess of _____° F."

(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir. Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de _____ horas y a una temperatura no excediendo _____ grados Fahrenheit."

In addition to times and temperatures shown in section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae by alternate approved methods, as follows:

- 0° F. for 96 hours
- 5° F. for 72 hours
- 10° F. for 56 hours
- 15° F. for 43 hours
- 20° F. for 30 hours
- 25° F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

(b) Poultry Products

Issue MP Form 506.

22.84 WESTERN SAMOA

Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

a. The export certificate, MP Form 506, should be issued only at the establishment where the product intended for export to Western Samoa is produced.

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated.

22.85 YUGOSLAVIA

Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

VETERINARY CERTIFICATE

Certificate No. _____
(Serial No. of accompanying MP Form 412-3).

a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished in establishments under constant veterinary inspection.

c. The products in this shipment are suitable, after defrosting, for manufacture into products for human consumption.

(Signature)
Veterinary Medical Officer

PART 23

LABORATORY SERVICES

CHEMISTRY

Subpart 23-A

(Regs: M-318; P-Subpart 0)

in conjunction with approved quality control systems.

(d) Certified Laboratory

A plant or commercial laboratory certified by STS-CH for analysis of only water, protein, salt and fat in meat and/or poultry products.

The inspector may use results from certified laboratory with same authority as from an MPI laboratory.

Name, address, and telephone number of certified laboratories are listed in the working reference.

23.1 CHEMISTRY LABORATORIES**(a) Type of Analysis**

Chemistry laboratories conduct general chemical analysis of meat and/or poultry products to determine moisture, protein, salt, nitrite, nitrate, total fat, animal fat, etc.

They also analyze products for biological residues, nonmeat or nonpoultry food additives, and various chemical compounds used in federally inspected plants.

(b) MPI Laboratory

Laboratories serving designated geographical areas and their code numbers are:

San Francisco, California	0601
Washington, D.C.	1101
Athens, Georgia	1301
Kansas City, Kansas	2001
St. Louis, Missouri	2901
Omaha, Nebraska	3101
Peoria, Illinois	1702

Address and telephone number of these laboratories may be found in the "Working Reference" (Directory of Meat and Poultry Inspection Program Establishments, Circuits and Officials).

(c) AQC Laboratory

A plant or commercial laboratory approved by STS-SDS to analyze samples

(1) Companion and verification samples. When a plant elects to use a certified laboratory and is under lot inspection, the inspector should submit companion samples to MPI laboratory to determine the certified laboratory's continued analytical capability. He shall submit about 25 percent of the samples sent to the certified laboratory and withhold identity of such samples from certified laboratory and plant.

When a plant is under AQC, verification samples are submitted to MPI laboratory to determine accuracy of such control.

(2) Correlation of Results.

MPI laboratories shall summarize companion sample results biweekly and send a copy to STS-CH.

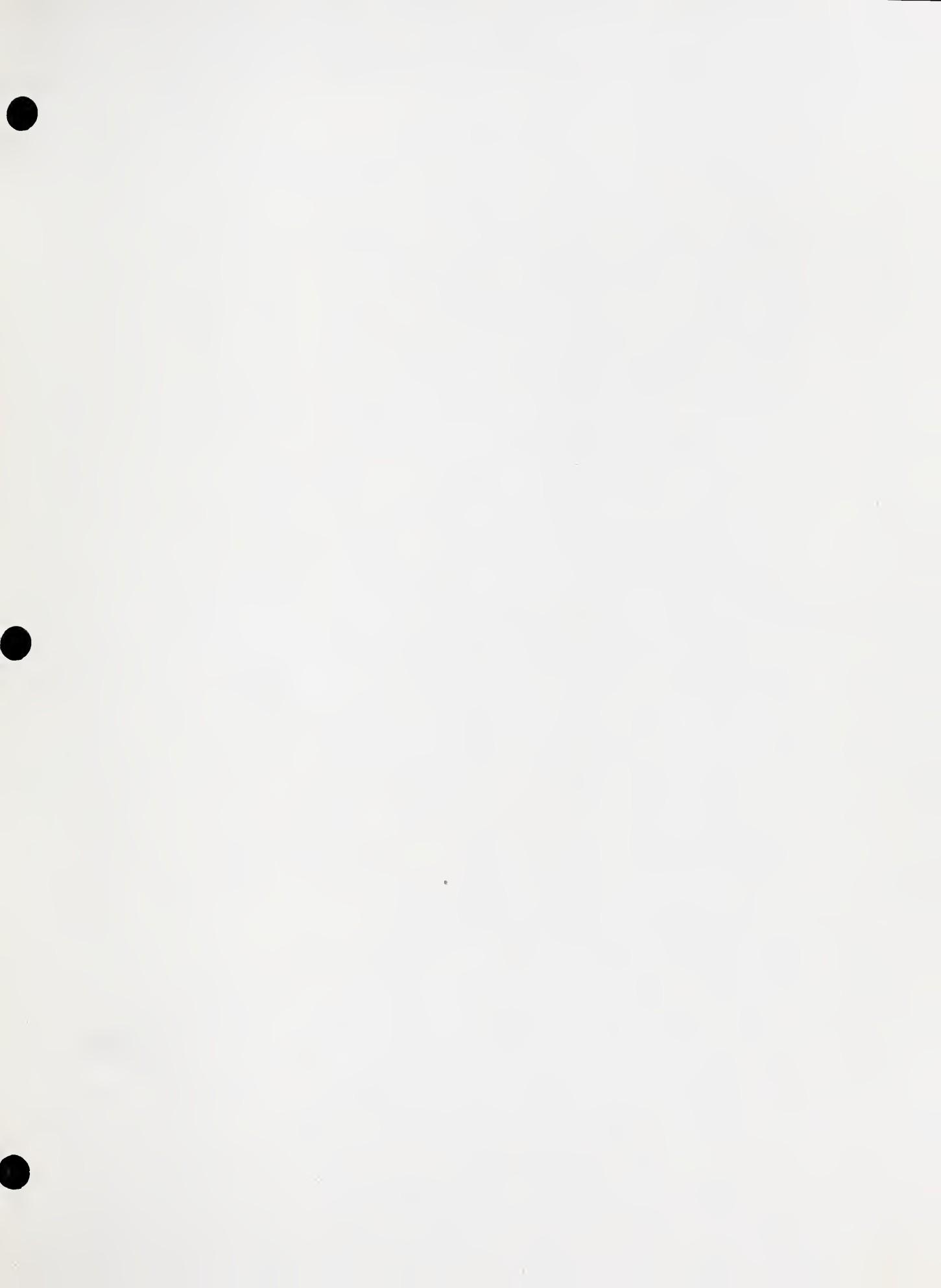
Certified laboratories shall summarize official sample results and report them biweekly to STS-CH on Form MP 19, which will be signed also by the inspector, if the certified laboratory is a plant laboratory.

The two sets of results will be matched by computer.

When insufficient correlation exists between paired samples or when official

The reverse of this page is intended to be blank.





UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

WASHINGTON, D.C. 20250

POSTAGE AND FEES PAID
U. S. DEPARTMENT OF AGRICULTURE

AGR-101

FIRST CLASS

OFFICIAL BUSINESS
PENALTY FOR PRIVATE USE, \$300

